

Bleu Mont Dairy

1 Aged organic cheeses made to reflect the Swiss traditions and heritage of the cheese maker. Milk is exclusively from one grazing Jersey dairy Contact: Willi Lehner, 3480 County F, Blue Mounds, WI 53517, 608-767-2875.

Braun Suisse Kase

2 Braun Suisse Kase cheeses are made exclusively from the prized milk of Brown Swiss dairy cows, which ensures silky-soft texture and a premium, buttery flavor. Some of their varieties include Swiss, Baby Swiss, aged brick and aged cheddar. Contact: Barb Kummerfeldt, 554 First St, P.O. Box 974, New Glarus, WI 53574

Buckwheat Acres Goat Dairy

3 Farmstead goat chevre cheese, made in traditional French-style and in oil and herb marinade. Soft, spreadable consistency. Sold seasonally Memorial Day through Christmas. Also makes regular and garlic and dill cheddar curds. All products are sold on the farm and at retailers and farmers markets within 50 mi. radius.

Contact: Sara Bredesen 7253 Highway 45 North, Three Lakes, WI 54562, 715-546-3735

Butler Farms

4 The first licensed sheep dairy in the U.S. Produces farmstead artisan cheeses available in selected outlets in Wisconsin and Chicago. Contact: Bill and Janet Butler, W13184 Sjuggerud Road, Whitehall, WI 54733, 715-983-2285.

Capri Cheese

5 Goat dairy located west of Richland Center, first organic farmstead goat cheese factory in Wisconsin. Cheese is available at the Dane County Farmer's Market. Contact: Felix Thalhammer, 2695 Dieter Hollow Rd., Blue River, WI 53518, 608-536-3636.

CC's Jersey Crème Yogurt

6 Premium yogurt made on the farm directly from the milk of one of our nation's highest producing Jersey dairy herds. Wisconsin's first farmstead cow yogurt dairy. Markets in northwest Wisconsin and the Twin Cities areas. Contact: Michelle Wieghart, N7082 - 330th Street, Spring Valley, WI 54767, 715-778-5044.

Crave Brothers Cheese

7 New farmstead operation uses on-farm milk to create several different varieties of Classic cheese products including Mascarpone, fresh mozzarella and the Brothers' very own "Les Freres". Contact: The Crave Brothers, Debbie Crave W11555 Torpy Road, Waterloo, WI 53594, 920-478-4887. Website: www.cravecheese.com

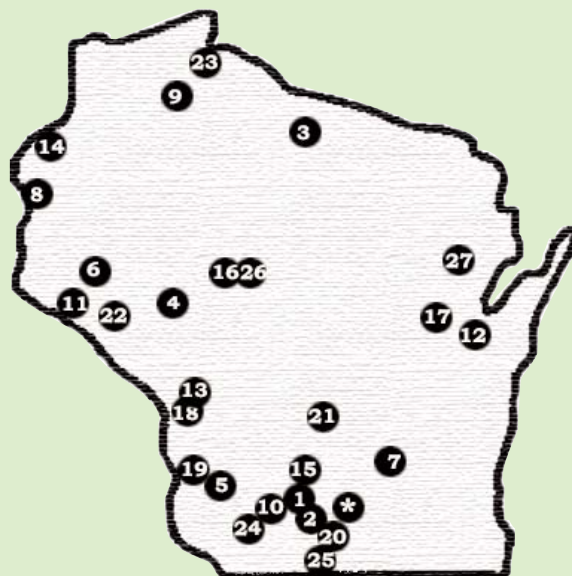
Crystal Ball Farms

8 A family-owned organic dairy farm producing products that are usually delivered the same day the cow produces it. Some of their products include milk available in glass bottles as whole, 2% or skim. Contact: Troy DeRosier, Crystal Ball Farms, 527 State Road 35, Osceola, WI 54020. 715-294-4090. Website: www.crystalballfarms.com

Davis Farm

9 Artisan farmstead dairy, pasteurizing milk from 14 cows and bottling to sell locally. Contact: John and Judy Davis, North 5036 County Road L, Keshena, WI 54543, 715-434-2454.

Wisconsin Farmstead Dairy Locations



Fantome Farm

10 Making farmstead goat cheese since 1984. Sells chevre in 6 oz. tubs in the varieties of, plain, pepper, garlic, small logs with thyme and fresh chives. These plus more for sale at the Dane County farmer's market on the Square and in the winter at the Monona Terrace market. Contact: Anne Topham, Rt. 1, Ridgeway, WI, 53582, 608-924-1266. Website: www.fantomefarm.com

Father's Farm

11 Farmstead bottling operation using certified BgH free milk. Natural feed sources are used for the dairy herd. Milk available as skim, 2%, whole and chocolate. Contact: John Hinrichs, W4130- 330th Ave., Maiden Rock, WI 54750, 715-647-2600 www.fathersfarm.com

Greener Pastures

12 Cheese made exclusively from the production of eleven organic grazing farms, marketed by members themselves. Some of their cheeses include: cheddar, colby, mozzarella and munster. Contact: Chris or Lisa Van den Elzen, P.O. Box 5601, DePere, WI 54115. 920-338-8717.

Hemmy Acres Little Flower Dairy

13 Wisconsin farm family marketing unique cheddar made from the milk of specially-cared for Holstein cows. Contact: John Hemmersbach Family, 26400 County Hwy. U, Cashton, WI 54619. 608-654-7312. Website: www.hemmyacres.com.

Lovetree Farm

14 Organically-farmed on 140 acres devoted to grazing land. This creates unique opportunities for flavor enhancement of the cheeses, made in a fresh-air aging cave. Elegant, silky texture and most celebrated for its tremendous depth of flavor, the trademark of LoveTree's sheep's milk. Contact: David and Mary Falk, 12413 County Road Z, Grantsburg, WI 54840. 715-488-2966. Order online: www.lovetreefarmstead.com

Murphy Farms

15 The Murphy Family began production in May 2004. Using milk from their 10 goats, the Murphys hand craft a fresh French Style goat cheese. This soft spreadable cheese is made from whole milk and is available in 8 oz. containers in limited quantities in the Mt. Horeb area. Contact: Diana Murphy, 8877 Table Bluff Rd, Cross Plains, WI 53528 608-767-3442

Nasonville Dairy

16 Making cheese in partnership with Weber Dairy in Marshfield. Contact: Ken Heiman, 10898 Highway 10, Marshfield, WI 54449. 715-676-2177.

Northern Meadows

17 This unique cheese is all natural and healthy, higher in Conjugated Linoleic Acid (CLA), omega-3 fatty acids, vitamin E, and Beta-carotene. It owes its flavor to the Bay-Lakes region of Northern Wisconsin, crafted at a small local cheese factory. Made from milk from dairy cows that graze freely. Contact: Rick and Valerie Adamski, W2407 Hofa Park Rd., Seymour, WI

Sibby's Ice Cream

18 100% certified organic, old world, hand-crafted ice cream, can be found at food co-ops, Festival Foods, and Hansen's IGA. Sue Huber, S2987 Sebion Road, Westby, WI 54667 (608)634-3828.

Still Meadows Farm

19 Artisan cheddar cheese made from the milk of two Wisconsin dairy farms. Marketed locally and throughout the Midwest. Contact: Brad or Kelly Baird 12241 State Hwy 27, Ferryville, WI 54628 (608)734-3234 www.celebrationfarm.net.

Sugar River Dairy

20 Artisan plant making yogurt with milk from one dairy farm. Product captures the environment of Southwest Wisconsin and the Sugar River region. Contact: Ron and Kris Paris, N7346 County Highway D, Albany, WI 53502. 608-938-1218.

Sunshine Farms

21 The only Wisconsin source of Grade A bottled goat milk direct from one distinct farm. Bottled milk is available in selected retail outlets in Eastern Wisconsin and Northeast Illinois. Contact: Dave Lusse, N8873 Currie Road, Portage, WI 53901. 608-335-2007.

Sweetland Farms

22 Makes small, seasonal batches of cheese (from spring to early fall). Certified organic farm milking 30 jerseys. Contact: Karen Buman, E3649 550th Ave., Menomonie, WI 54751. 715-232-8785, sweetland@sweetlandfarm.com

Tetzner Dairy

23 Family farmstead dairy, fluid milk and ice cream available at their on-farm store. Also sold locally. Northern Wisconsin's longest-running farmstead fluid milk operation. Contact: Phillip and Beverly Tetzner, 30455 Nevers Rd., Washburn, WI 54891, 715-373-2330

Uplands Cheese

24 Cheese is made with traditional methods using milk from pasture-fed cows, and then aged in a cave environment. Sold at specialty food stores and online at www.uplandscheese.com Contact: Mike and Carol Gingrich, 4540 County Road ZZ, Dodgeville, WI 53533. (608)588-3443 www.uplandscheese.com.

Scotch Hill Farm

25 Farmstead goat dairy specializes in making goat milk soap, essential oils and other natural ingredients. Marketed throughout the midwest. Contact: Tony and Dela Ends, 910 Scotch Hill Rd, Brodhead, WI 53520, 608-897-4288

Weber Dairy

26 Farmstead dairy packaging fresh milk from their dairy herd. Products include milk, ice cream and cheese sold locally and in their on-farm store. Contact: Joellen Heiman, 9706 County Road H, Marshfield, WI 54449, 715-384-5639

Wisconsin Organics

27 The producers of Wisconsin Organics commits themselves to a higher standard: cows receive fresh pasture, plenty of sunshine, organic rations and kind care that produces the most delicious milk and cheese. Contact: Chad Pawlak, P.O. Box 99

A Wisconsin dairy farm artisan...



- Milks cows, goats or sheep
- Uses the milk from his/her own animals(farmstead) to make dairy products or receives milk from farms that are in close contact with the artisan on animal treatment and milk quality
- Every artisan makes dairy products that hold a special value and quality.
- Each artisan works very hard to handcraft the finest and freshest dairy products



For more information about the Wisconsin Dairy Artisan Network, please contact:

•**The Wisconsin Department of Agriculture, Trade and Consumer Protection**

•Norm Monsen at 608/224-5135

•**The Wisconsin Milk Marketing Board**

•Tina Gorst, Cathy Hart or
Dave Leonhardi
All at 1-800-373-9662

•**Dairy Business Innovation Center**

•Jeanne Carpenter 608/224-5115

•**Or visit the official Wisconsin Dairy Artisan Network website at:**

www.wisconsin dairy artisan.com

The Wisconsin Dairy Artisan Network assists current and future Wisconsin dairy product artisans through education, promotion of the craft and regulatory advocacy.

Wisconsin Dairy Farm Artisans

**Fine quality
artisanal dairy products
direct from
Wisconsin farms**



What is a Wisconsin artisan dairy?

- Artisans' dairy products are often handmade, or made using relatively small scale specialty techniques in small batches.
- Artisans captures the uniqueness and special identity of each product as well as the artisan who makes it.



What is a farmstead dairy?

- A farmstead dairy produces products that are made directly on the farm where the milk is produced and processed.
- A farmstead dairy farmer will own the animals and the crops that lead to the production of the milk.